



United States Department of Agriculture
Agricultural Marketing Service, Science and Technology
Pesticide Data Program
Commodity Fact Sheet
(Rev2, 1/16/07)



- **PRODUCT:** Heavy Cream (CM)
- **ACCEPTABLE PRODUCTS:** Heavy cream, heavy whipping cream (liquid)*
- **UNACCEPTABLE PRODUCTS:** Whipped cream (aerosolized), light whipping cream, half and half cream, table cream, powdered cream, flavored or sweetened cream, coffee cream, evaporated milk, double cream, chantilly cream, buttermilk, sour cream, crème fraîche, Cool Whip™ or similar product
- **AVAILABILITY:** Year round.
- **SAMPLE SIZE:** 1/2 pint (8 ounces) minimum
- **PACKAGING AND SHIPPING:** Ship with gel packs. Desired transit temperature: 0°- 4.4°C (32°- 40°F). Desired relative humidity: N/A. Highest freezing point: N/A.
- **ETHYLENE PRODUCER/SENSITIVE:** N/A

***Note:** *Heavy cream*, also called *heavy whipping cream*, has a fat content greater than 36%. Light cream has between 18% and 30% butterfat (but generally on the low end of the scale), and light whipping cream has between 30% and 36% fat. Half and half has a fat content of about 10.5% but can go as high as 18%. If you find a carton labeled (just) whipping cream, it is bound to be light whipping cream. *If you choose whipping cream, make sure it is **heavy** whipping cream.*

This fact sheet is to be used in conjunction with all applicable PDP Standard Operating Procedures <http://www.ams.usda.gov/science/pdp/SOPs.htm>

